TASTING NOTES:
Cracker | Dough | Citrus

PAIRINGS:
- Pizza
- Cheeseburger
- Chicken wings
- Mozzarella Sticks

STATS

<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>ABV</td>
<td>5.2%</td>
</tr>
<tr>
<td>IBU</td>
<td>11.5</td>
</tr>
<tr>
<td>OG</td>
<td>9.7°Plato</td>
</tr>
<tr>
<td>FG</td>
<td>-0.2°Plato</td>
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</tbody>
</table>

STORY:
American light lagers are known for their low calories due to reduced carbohydrates. We used our enzyme Ultra-Ferm

YEAST:
WLP940 Mexican Lager Yeast

HOPS:
Perle - Boil 60 min (4.6 IBUs)
East Kent Goldings - Boil 20 min (3.5 IBUs)
East Kent Goldings - Boil 10 min (2.1 IBUs)

MALT:
Malteurop 2-Row Pale Mash (68.1%)
Corn, Flaked Mash (31.9%)

OTHER:
Servomyces
Clarity Ferm

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)
American Light Lager

WLP840 & WLP940

BATCH: 251

<table>
<thead>
<tr>
<th></th>
<th>WLP840</th>
<th>WLP940</th>
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<tbody>
<tr>
<td>Starting Gravity</td>
<td>9.7°Plato</td>
<td>9.7°Plato</td>
</tr>
<tr>
<td>24 Hours</td>
<td>9.7°Plato</td>
<td>9.7°Plato</td>
</tr>
<tr>
<td>48 Hours</td>
<td>9.2°Plato</td>
<td>9.4°Plato</td>
</tr>
<tr>
<td>Final Gravity</td>
<td>-0.2°Plato</td>
<td>-0.2°Plato</td>
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Diacetyl as-is          | <15 ppm | <15 ppm |
Diacetyl total          | 21 ppm  | 29 ppm  |
Acetaldehyde            | 12.3 ppm | 8.7 ppm |
Ethyl acetate           | 21 ppm  | 23 ppm  |
Isoamyl acetate         | 1.5 ppm | 1.9 ppm |

**FERMENTATION PROFILE:**
Ferment at 50°F/10°C for 7-10 days
Crash to 32°F/0°C for yeast/trub dump for 1 day
Raise to 52°F/11°C for remainder of fermentation